



720ml

# RAI

- Future -

## TASTING NOTES

RICH, SMOOTH, EARTHY  
Slightly dry and earthy with a hint of herbal notes.

## SERVING TEMPERATURE

Warm, Room temperature, Chilled

## SUGGESTED FOOD PAIRINGS

Fried chicken, Tomato base pasta, Pork chop

## KEY FACTS

Ozeki pioneers the “Mirai” technique which combines the Sanki-Amazake-Moto and Kobo-Jikomi methods for the first time to bring together the rich and smooth taste of RAI.

“Mirai” means future. It’s also a play on words. RAI is named after the reading kanji character of 醴 – Rai, which also can be read “Amazake,” the sake base for RAI. Amazake as the base lends RAI its rich umami taste.

## POP TEXT

Rich layers of umami united with a smooth finish. Delightful with foods from full-flavored meats to fried foods.

## AVAILABLE POS

Shelf talker, Flyers, Table insert

## SPECIAL FEATURES

GLUTEN-FREE  
KOSHER  
VEGAN FRIENDLY

SULFITE-FREE  
NON-GMO

## AWARDS

Gold Medal - Monde Selection 2016  
Gold Medal - Asia Wine & Spirits Awards 2016



TYPE	Junmai
POLISHING RATE	70%
RICE	Gohyaku-mangoku
SAKE METER VALUE	+2
ALCOHOL	15.8%
ACIDITY	1.7
SIZES	6/720ml
ORIGIN	Hyogo, Japan

Ozeki's original tasting map

